

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
14 April 2005 (14.04.2005)

PCT

(10) International Publication Number  
**WO 2005/032284 A3**

(51) International Patent Classification<sup>7</sup>: **A21C 15/02**

(21) International Application Number:  
PCT/IT2004/000497

(22) International Filing Date:  
15 September 2004 (15.09.2004)

(25) Filing Language: Italian

(26) Publication Language: English

(30) Priority Data:  
PD2003A000231 3 October 2003 (03.10.2003) IT

(71) Applicant (for all designated States except US): **COMAS S.P.A.** [IT/IT]; Viale dell'Industria 12, I-36030 Pievebelvicino (IT).

(72) Inventor; and

(75) Inventor/Applicant (for US only): **VISONA', Stefano** [IT/IT]; Via Astico, 6, I-36015 Schio (IT).

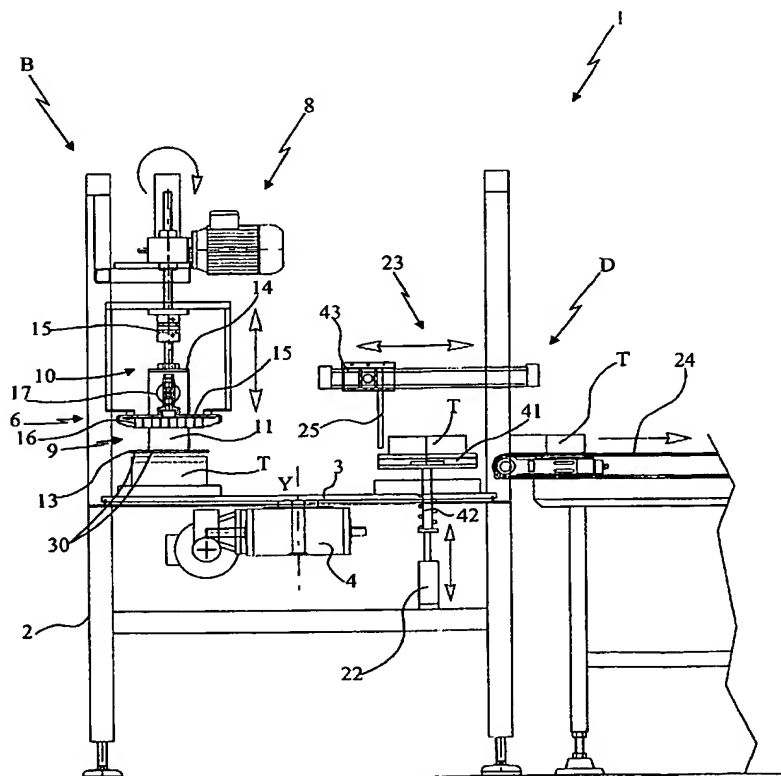
(74) Agents: **GALLO, Luca** et al.; Jacobacci & Partners S.p.A., Via Berchet, 9, I-35131 Padova (IT).

(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,

[Continued on next page]

(54) Title: MACHINE FOR THE PRODUCTION OF MULTILAYER FOOD PRODUCTS



(57) Abstract: Machine for the production of multilayer food products, in particular for the production of multilayer cakes, provided with a rotating platform (3) having, associated therewith, four operating stations (A, B, C, D) able to operate in sequence on the food product and arranged at 90° with respect to each other and preferably composed of: a station (A) for loading different layers of pastry (5); a first dispensing station (B) for distributing a liquid filling product; a second dispensing station (C) for distributing a fairly dense filling product such as a cream or the like; and a station (D) for expelling the cake (T) once completed

WO 2005/032284 A3



SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

*For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

**Published:**

- *with international search report*
- *before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments*

**(88) Date of publication of the international search report:**

12 May 2005